



Holiday

— MENU —

Make it a
CLUBLINK
Event

The ClubLink Hospitality Team is pleased to offer the following menu selections for your special event. Additional options are available at each Club and menus can be customized to ensure your event is memorable.

CLUBLINK EVENTS

No matter what the occasion, ClubLink has the perfect venue for your event. With 32 spectacular golf clubhouse facilities located in the GTA, Muskoka, London, Ottawa and Quebec, choosing your venue will be the hardest part of booking your event with us. Our team has more than 20 years of experience in organizing events from intimate affairs to large corporate events, and is dedicated to service excellence. We will help you in every way necessary to ensure a successful event.



OUR VENUES

- » Open year round
- » Versatile banquet rooms can accommodate intimate to large-scale events
- » Beautiful indoor spaces, many with breakout rooms, patio access
- » Menus and packages customized to suit your every need
- » Catering to guests with dietary restrictions
- » Wireless high-speed internet access
- » Audio-visual equipment, projectors, screens and wireless microphone – available upon request
- » Superior customer service and attention to detail
- » Abundant complimentary parking
- » Experience hosting cultural events
- » Dedicated in-house catering coordinator
- » Muskoka waterfront locations with on-site accommodations

CONTACT US

clublink.ca | 15675 Dufferin Street, King City, ON L7B 1K5 | 1-877-622-4196 | greatbanquets@clublink.ca



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LUNCH AND DINNER PACKAGES

ALL-INCLUSIVE PRICES ARE PER PERSON AND INCLUDE NON-ALCOHOLIC BEVERAGES, ADMINISTRATION FEE AND TAXES

■ LUNCH PLATED BANQUET STYLE

Butternut squash soup with freshly baked dinner rolls

Oven-roasted turkey, chef's fresh steamed vegetables and roasted potatoes, traditional dressing, cranberry sauce and rich turkey gravy

Dessert platter per table

Soft drinks, coffee and tea

ALL-INCLUSIVE PRICE | \$45.95

■ LUNCH BUFFET

Mixed greens salad with house dressings

Three chef's choice salads

Freshly baked dinner rolls

Carvery of oven-roasted turkey, traditional dressing, cranberry sauce and rich turkey gravy

Chef's fresh steamed vegetables and roasted potatoes,

Pasta with grilled vegetables, tomato basil sauce, Parmigiano

Traditional holiday dessert buffet

Soft drinks, coffee and tea

ALL-INCLUSIVE PRICE | \$56.65

■ DINNER PLATED BANQUET STYLE

Butternut squash soup with freshly baked dinner rolls

Chef's salad with house-made dressing

Oven-roasted turkey, Chef's fresh steamed vegetables and roasted potatoes, traditional dressing, cranberry sauce and rich turkey gravy

Dessert platter per table

Soft drinks, coffee and tea

ALL-INCLUSIVE PRICE | \$56.65

■ DINNER BUFFET

Mixed greens salad with house dressings

Five chef's choice salads

Kettle of butternut squash soup with freshly baked dinner rolls

Carvery of oven-roasted turkey with traditional dressing, cranberry sauce and rich turkey gravy

Chef carved beef sirloin with horseradish and beef jus

Fresh steamed vegetables, rice pilaf, roasted potatoes

Pasta with grilled vegetables, tomato basil sauce, Parmigiano

Traditional holiday dessert buffet

Soft drinks, coffee and tea

ALL-INCLUSIVE PRICE | \$67.35



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RECEPTION SUGGESTIONS

■ FINE CANADIAN ARTISAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrita. Served with freshly baked baguettes and assorted crackers, garnished with grapes.

SMALL PLATTER | \$139.10
(Serves approximately 20 guests)

MEDIUM PLATTER | \$267.50
(Serves approximately 40 guests)

LARGE PLATTER | \$401.25
(Serves approximately 60 guests)

■ CHARCUTERIE BOARD

Fine cured and smoked meats garnished with olives, and chutney. Served with baguettes.

SMALL PLATTER | \$165.85
(Serves approximately 20 guests)

MEDIUM PLATTER | \$321
(Serves approximately 40 guests)

LARGE PLATTER | \$470.80
(Serves approximately 60 guests)

■ VEGETABLE CRUDITES & DIPS

Fresh cut peppers, carrots, celery, cucumber, and cherry tomatoes with peppercorn ranch and roasted red pepper dips.

SMALL PLATTER | \$70.60
(Serves approximately 20 guests)

MEDIUM PLATTER | \$136.95
(Serves approximately 40 guests)

LARGE PLATTER | \$208.65
(Serves approximately 60 guests)

■ GOURMET DIPS & SPREADS PLATTER

Roasted red pepper dip, hummus and salsa served with grilled pita triangles, nacho chips and baguette.

SMALL PLATTER | \$70.60
(Serves approximately 20 guests)

MEDIUM PLATTER | \$136.95
(Serves approximately 40 guests)

LARGE PLATTER | \$208.65
(Serves approximately 60 guests)

■ BRUSCHETTA DUO PLATTER

Classic bruschetta – vine ripened Roma tomatoes, garlic and fresh basil. Mushroom bruschetta – pan roasted shiitake, portobello and oyster mushrooms, fresh herbs, garlic olive oil.

SMALL PLATTER | \$70.60
(Serves approximately 20 guests)

MEDIUM PLATTER | \$136.95
(Serves approximately 40 guests)

LARGE PLATTER | \$208.65
(Serves approximately 60 guests)

■ BAKED WHEEL OF BRIE

Brie wrapped in puff pastry served with crostini and berry compote.

HALF WHEEL | \$85.60
(Serves approximately 30 guests)

FULL WHEEL | \$139.10
(Serves approximately 60 guests)

■ COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce.

50 PIECES | \$112.35
100 PIECES | \$224.70

■ CHEF'S HOT HORS D'OEUVRES and CHEF'S COLD CANAPES

Chef's selection of assorted hot hors d'oeuvres and cold canapés

| \$41.75 per dozen

■ ASSORTED DESSERT PLATTER

Assorted mini cheesecake, chocolate brownies, butter tarts and festive holiday cookies

| \$7.50 per person

■ FRESH FRUIT PLATTER

Honeydew melon, cantaloupe, watermelon, pineapple, grapes and berries.

SMALL PLATTER | \$90.95
(Serves approximately 20 guests)

MEDIUM PLATTER | \$176.55
(Serves approximately 40 guests)

LARGE PLATTER | \$267.50
(Serves approximately 60 guests)



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PLATED SUGGESTIONS

PRICES ARE PER PERSON AND INCLUDE FRESHLY BAKED DINNER ROLLS, COFFEE AND TEA.

Additional options are available at each club and menus can be customized to ensure your event is memorable.

■ SOUP

Butternut Squash | \$6.65

Roasted Tomato | \$6.95

Asian Broth, ginger, julienne vegetables | \$6.95

Cremini Mushroom, sage | \$7.95

Yukon Gold Potato, cheddar, smoked bacon, sour cream | \$7.95

■ SALAD

Garden - mixed greens, house-made lemon-honey vinaigrette | \$7.45

Greek - greens, cucumber, tomato, peppers, red onion, olives, feta, house dressing | \$8.35

Caesar - crisp romaine, creamy garlic dressing, house-made croutons, shaved Parmigiano | \$8.35

Spinach - baby spinach, berries, goat cheese, spicy pecans, berry vinaigrette | \$8.95

Italian - radicchio and endive, apple, pear, walnut, blue cheese, honey grainy mustard dressing | \$8.95

■ DESSERT

Sinful New York-style baked Cheesecake, berry sauce, fresh berries | \$7.30

Traditional Christmas pudding with Brandy sauce | \$7.30

Chef-made Crème Brulee | \$7.95

■ MAIN

All main courses are served with chef's fresh vegetables, potato/or rice and accompanying sauce.

Lunch Portion (5oz) oven-roasted Turkey, traditional dressing, cranberry sauce and rich turkey gravy | \$20.95

Dinner Portion (8oz) oven-roasted Turkey, traditional dressing, cranberry sauce and rich turkey gravy | \$27.25

Lunch Portion (6oz) Pan-seared Salmon fillet | \$26.25

Dinner Portion (8oz) Pan-seared Salmon fillet | \$31.45

Grilled 8oz Beef Tenderloin | \$43.95

Chicken Supreme and Fresh Atlantic Salmon Fillet combination plate | \$37.75

Beef Tenderloin 5oz and Chicken Supreme combination plate | \$38.80

Vegetarian and Gluten-Friendly - Grilled vegetable and goat cheese tian, roasted red pepper sauce | \$26.20

Vegetarian - Vegetable Pad Thai with rice noodles | \$26.20

Vegetarian and Gluten-Friendly - Spicy Vegetable Tagine with couscous | \$26.20

Gluten-Friendly - Chicken Tikka Masala with steamed basmati rice | \$29.35

Warm Apple Crisp, Vanilla Ice Cream | \$7.95

Dessert Platter (serves 8 guests)

mini lemon tarts, butter tarts, brownies, cookies, strawberries | \$7.30



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BEVERAGES

■ WHITE WINES

Peller Family Series Chardonnay | \$32.80

Trius Sauvignon Blanc | \$39.35

Lindemans Bin 85 Pinot Grigio | \$37.20

Meridian Chardonnay | \$40.90

Dona Paula Sauvignon Blanc | \$38.80

Matua Valley Sauvignon Blanc | \$51.40

Gabbiano Pinot Grigio | \$36.50

■ SPARKLING

Mionnetto Prosecco | \$47.20

Henkell Trocken | \$47.20

Bottle beer | from \$5.50

Scotch, rye, rum, vodka, gin | from \$6.50

Cocktails | from \$7.20

Wine (5 ounce glass) | from \$7.30

■ RED WINES

Peller Family Series Cabernet/Merlot | \$32.80

Trius Cabernet Sauvignon | \$39.35

Lindemans Bin 45 Cabernet Sauvignon | \$37.25

Lindemans Bin 50 Shiraz | \$37.25

Gabbiano Chianti | \$41.95

Meridian Cabernet Sauvignon | \$40.90

Dona Paula Malbec | \$38.80

Chateau St. Jean Cabernet Sauvignon | \$62.95

Wolf Blas Yellow Label Cabernet Sauvignon | \$51.40

Bottle soft drinks | \$2.95

Bottled water (591ml) | \$2.70

Sparkling water (750ml) | \$6.25

Coffee/Tea | \$2.40

GENERAL INFORMATION & GUIDELINES

The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the Client without the written permission of the Club and are subject to such administration fees and/or labour charges as are deemed necessary by the Club.

■ GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number. We are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour charges may be assessed for the function space and personnel involved.

■ FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 6 p.m. Prior arrangements must be made if the room is required later or earlier.

■ BEVERAGES

The Alcohol and Gaming Commission regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. ClubLink reserves the right to verify identification for any person who appears to be less than 25 years old.

■ DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second

deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

■ DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The convenors for any functions are held responsible for the other members of their group. ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

ClubLink is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

■ DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A minimum cleaning charge of \$150 will be levied against parties ignoring this rule.

■ S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

■ RE:SOUND

We are also required by law to obtain a RE:Sound license. RE:Sound levies licensing fees and in turn compensates Artists and Record Companies. Similar to S.O.C.A.N, it is determined by seating and standing capacity and With Dancing or Without Dancing.

■ STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set-up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.

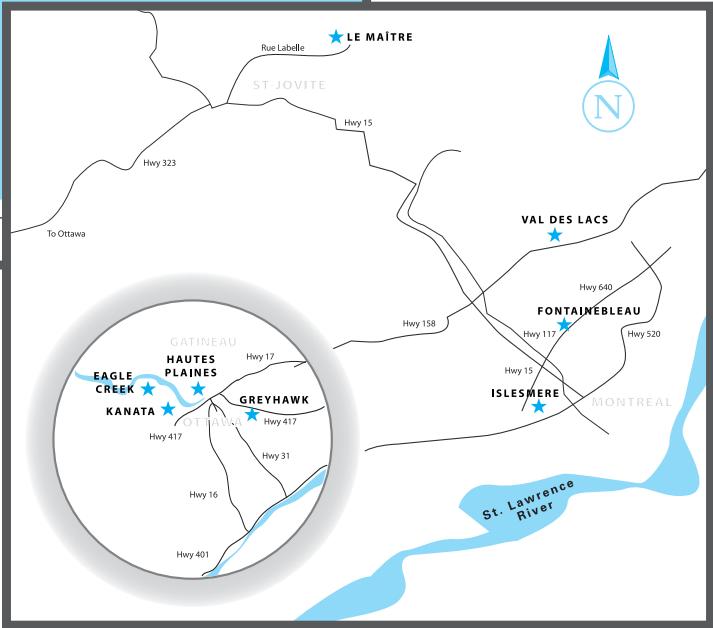
Prices are per guest (unless otherwise indicated) and are subject to administration fee and applicable taxes (unless an all-inclusive price). All prices are subject to change without notice.

VENUES



Greater Toronto Area and Muskoka

National Capital Region and Montreal



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